



CHICKEN WONTON NACHOS

- 4 cups shredded cooked chicken (from rotisserie chicken)
- ½ cup **TSG Peanut Ginger Marinade**
- 2 Tbsp sesame seeds
- 4 green onions, sliced
- wonton crisps (see recipe)

1. Combine chicken and marinade in large skillet; heat over med-heat until hot, 3 to 5 minutes.
2. Keep warm. Just before serving, top wonton crisps with chicken. Sprinkle with green onions & sesame seeds.

Makes 8 to 10 appetizer servings

WONTON CRISPS: Heat oven to 375°F. Unwrap 1 pkg square wonton wrappers (about 48); divide into 2 stacks and store one in sandwich bag. Cut the other stack diagonally in half. Place wonton triangles in single layer on baking sheets. Brush tops lightly with vegetable oil; sprinkle with salt. Bake until just crisped, 3 to 6 minutes. Remove and cool. If made ahead, store airtight up to 24 hrs.

Makes about 8 dozen